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THE  
ART and MYSTERY  
OF  
VINTNERS  
AND  
WINE-COOPERS.

CONTAINING  
Approved DIRECTIONS for the Pre-  
serving and Curing all Manner and  
Sorts of WINE S.

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By E. T. a WINE-COOPER of long Experience.

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THE  
ART and MYSTERY  
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VINTNERS.



EVIDENCE (we all know) is the Life of Truth, and Method the Life of Discourse; the former being requisite to convince the Understanding, the latter, to facilitate the Searches of it. In this short Account, therefore, of my Collections and Observations concerning Alterations of Wines, both Natural and Artificial, I shall confine myself to Plainness and Order: this, to avoid Confusion, that, lest I should increase the Obscurity of my Subject.

My Argument then I divide into four Parts, to which, as to general Heads, every Thing considerable thereunto belonging seems naturally to refer itself.

The *First* is, the Natural Purification or Clarification of Wines, whereby of themselves they pass from the State of Crudity and Turbulency, to that of Maturity; by Degrees growing clear, fine and potable.

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The *Second*, the unseasonable Workings, Frettings, and other Sicknesses, to which, from either internal or external Accidents, they are afterwards subject.

The *Third*, their State of Declination or Decay wherein they degenerate from their Goodness and Pleasantness, becoming pall'd, or turning into Vinegar.

The *Last*, the several Artifices used to them, in each of these States or Conditions.

In the first of these Heads, *viz.* The Natural Clarification of new Wines, two things occur, not unworthy Consideration; the manner how, and the Cause by which the same is effected.

As for the Manner, give me leave to observe, That Wine, while yet in the Must, is usually put into open Vessels; the Abundance and Force of the Spirits, *i. e.* the more subtle and active Parts therein contained, being then in such Plenty as not to admit of Confinement in close ones, at which time it appears troubled, thick and feculent: All Parts or Elements of it being violently put in motion and agitated, so that the whole Mass of Liquor seems to boil, like Water in a Cauldron over the Fire. This Tumult being in some degree compos'd, and the *Gas Sylvestre* (as *Helmon* barbarously calls it) or wilder Spirit sufficiently evaporated; they then pour the Must into close Vessels, there to be farther defecated, by Continuance of the same Motion of Fermentation; reserving the Froth or Flower of it, and putting the same into small Casks, hooped with Iron, lest they should otherwise break by the force of it. This Flower thus separated, is what they call Stum. This done, they leave the rest of the Wine to finish its Fermentation; during which time it is probable, that the spirituous Parts impel and diffuse the grosser and feculent up and down, in a confused and tumultuous manner, until all be-

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ing disposed into their proper Regions, the Liquor becomes more pure in Substance, more transparent to the Eye, more piquant and grateful to the Palate, more agreeable to the Stomach, and more nutritive to the Body.

The Impurities thus separated from the Liquor, are, upon Chymical Examinations, found to consist of Salt, Sulphur (each of which is impregnate with some Spirits) and much Earth. Which being now dissociated from the purer Spirits, either mutually co-here, co-agulate and affix themselves to the Sides of the Vessel, in form of a stony Crust, which is called Tartar and Argol; or sink to the Bottom in a muddy Substance, like the Grounds of Ale or Beer, which is called the Lees of Wine. And this in short I conceive to be the Process of Nature in the Clarification of all Wines, by an orderly Fermentation.

As for the principal Agent, or efficient Cause of this Operation, I persuade myself you will easily admit it to be no other but the Spirit of the Wine itself. Which, according to the Activity of its Nature, seeking to disengage itself, thereby dissolves that common Tye of Mixture, whereby all the heterogeneous Parts were before combined and blended together; and having freed itself, at length abandons them to the Tendency of their Gravity and other Proprieties, each kind uniting with its like, and betaking itself to its proper Station, leaving the Liquor to the Possession and Government of its noblest Principle, the Spirit. For, this Spirit, as it is the Life of the Wine, so doubtless it is also the Cause of its Purity and Vigour, in which the Perfection of that Life seems to consist.

From the natural Fermentation of Wines we pass to the accidental, from their State of Soundness, to that of their Sickness; which is our second general Head. We have the Testimony of daily Experience,



rience, that many times even good and generous Wines are invaded by unnatural and sickly Commotions, or (to speak in the Dialect of Wine-Coopers) Workings; during which they are turbulent in Motion, thick of Consistence, unsavory in Taste, unwholsom in Use, and after which they undergo sundry Alterations for the worse.

The Causes hereof may be either Internal or External.

Among the Internal, I should assign the chief Place to the excessive Quantity of *Tartar*, or of *Lees*; which containeth much of Salt and Sulphur (as hath already been hinted) continually send forth into the Liquor abundance of quick and active Particles, that like Stum, or other adventitious Ferment, put it into a fresh Motion or Confusion, which if not soon allay'd, the Wine either grows rank or prick'd, or else turns sour; by reason that the exalted State of the Sulphur over the rest of the Elements or Ingredients, predominates over the pure Spirits, and infects the whole Mass of Liquor with Sharpness or Acidity; or else it comes to pass, that the Spirits being exhausted in the Commotion, and the Salt dissolv'd and set afloat, gets the better of the other similar Parts, and introduceth Rankness or Ropiness. Yea, though these Commotions chance to be suppressed before the Wine is thereby much depraved; yet do they always leave such ill Impressions, as more or less make the Wine degenerate from its former Goodness in Colour, Consistence and Taste. For hereby all Wines acquire a deeper Tincture, *i.e.* a thicker Body or Consistence; Sacks and White Wines changing from a clear White to a cloudy Yellow; and Claret losing its bright Red for a dusky Orange Colour, and sometimes for a Tawny. In like manner they degenerate also in Taste, and affect the Palate with an unpleasant Foulness, Roughness, and Raucidity.

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Among the External are commonly reckoned the too frequent, or violent Motion of Wines, after their Settlement in their Vessels; immoderate Heat, Thunder, or the Report of Cannons, and the Mixture of any foreign Body, which will not symbolize or agree, and incorporate with them, especially the Flesh of Vipers, which I have frequently observed to induce a very great Acidity upon, even the sweetest and fullest bodied *Malaga* and *Canary* Wines. Yet, under favour, I should think all these foreign Accidents to be rather Occasions than Causes of the evil Events that follow upon them; because these Events seem principally to arise from the Commotion and Diffusion of the sulphureous, or saline Impurities formerly separated from the Liquor, and kept in due Subjection by the genuine and benign Spirits. But this is no Place, nor is it my Inclination, to insist upon Nicety of Terms, which might indeed start Matter of subtle Speculations, but can afford little or no Profit to our present Enquiry. Which brings us in the next place to our

Third, previous Consideration, *viz.* the Palling or Flatting of Wines, and their Declination toward Vinegar, before they have attained to the State of Maturity and Perfection. The chief Cause of this seems to be their Want or Poverty of Spirits, either native, or adventitious.

Native, when the Grapes themselves are of a poor and hungry kind, or gathered unripe, or nipt by early Frosts, or half starved in their Growth, by a dry and unkindly Season, &c.

Adventitious, when the Liquor, rich perhaps and generous enough at first, comes afterward to be impoverish'd by Loss of Spirits, either by Oppression, or by Exhaustion.

The Spirits of Wine may be oppressed, when the Quantity of Impurities, or Dregs with which they



they are combined, is so great, and their Crudity, Viscosity and Tenacity so obstinate, that they can neither overcome them, nor deliver themselves from their Adhæſion; but are forced to yield to the Toughness of the Matter on which they should operate, and so to remain unactive and clogg'd. There is an Example of this in the course Wines of *Moravia*; which by reason of their great Austerity and Roughness, seldom attain to a due Exaltation of their Spirits, but still remain turbulent, thick, and in the State of Crudity; and therefore easily pall, in which respect they are condemned by some German Physicians, and more expressly by *Senertus* (*lib. de Scorbut. cap. 2.*) as infamous for generating the Scurvy, and affording Matter for the Stone and Gout, by yielding more Tartar than other Wines.

Crato (*Consil. 10.*) *tot in Moravia Colicos & Paralyticos fieri non aliam ob rationem existimat, quam quod vina Moravica noxia sunt: & Cardanus (consilio pro dolore vago) cujusdam Colici doloris quadriennis meminit, non ventrem solum & pectinem, sed etiam pectus, dorsum & cervicem cum palpitatione ingenti, torquentis, cujus originem petit a vini acerbi & austeri potu. Vide etiam Levin. Lemn. de occult. natur. miraculis, Lib. 1. cap. 15. & Citesium de Colico dolore Piætonico, cap. 4.*

The Spirits of Wine may be exhausted or consumed either suddenly, or by degrees. Suddenly, by Lightning; which spoils Wine (as I conceive at least) not by congealing or fixing its Spirits; for, then such Wines might be easily restored, by such means as are apt to reinforce and volatilize the Spirits again, contrary to what hath been found by Experience; but perhaps by separating and putting them to flight, so as to leave the Liquor dead, pall'd, and never to be revived by any new Supply. By Degrees, two ways, viz. by unnatural Fermentation,



tion, of whose evil Effects something hath already been said; or by Heat from without; of which we have an Instance in the making of Vinegar, which is commonly done by setting the Vessels of Wine against the hot Sun; which falling upon the Liquor, so rarefies it that the Spirits fly away, together with the purer and more volatile Sulphur; leaving the Remainder to the Power of the Salt, which soon debaseth and infecteth it with Sourness. This being the common manner of turning Wine into Vinegar, and practised (for ought I could ever learn to the contrary) in all Ages, and all Countries; I make a doubt, whether Spirit of Wine may be drawn out of Vinegar, notwithstanding it hath been delivered as practicable, even by the grave and learned *Sennertus* himself, in *lib. de consens. Chymicor. cum Galen.* and heartily wish my doubt could be resolved by some Experiment.

The times of the Year when Wines are observed to be most subject to ferment and fret, and then to grow qually (as they call it) that is turbulent and foul; are *Midsummer* and *Alballowstide*; when our Vintners use to rack them from their gross Lees, especially Rhenish, which commonly grows sick in *June*, if not rack'd; and they chuse to do it in the Wane of the Moon, and fair Weather, the Wind being Northerly.

Having thus given a short account of the most remarkable Distempers of Wines, guessed at their respective Causes, and touched upon the Times, it will be proper to proceed to their usual Remedies; such at least as I have been able to collect from Wine-coopers and Vintners; which is the fourth and last part of my Argument.

To begin therefore with some of the Artifices used to Wines when yet in Must; it is observable, that although to the raising a Fermentation in them, at that time, there be not so much need

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of any additional Ferment, as there is in the Wort of Ale, Beer, Hydromel, Metheglin, and other sorts of Drinks familiar to us in *England*; because the Juice of the Grape is replenish'd with generous Spirits, sufficient of themselves to begin that Work, yet it is usual in some Countries to put quick Lime either upon the Grapes when they are pressing, or into the Must, to the end, that by the Force and Quickness of its saline and fiery Particles, the Liqueur may be both accelerated and assisted in working. For the same Reason perhaps it is, that the *Spaniards* mix with their Wines, while they are yet flowing from the Press, a certain Thing they call *Giesso*, which I guess to be a kind of Gypsum or Plaister; whereby the Wines are made more durable, of a paler Colour, and more pleasant Taste: Others put into the Cask Shavings of Firr Oak, or Beech, for the same Purpose, and others Vinegar.

Again, though the first Fermentation succeed generally well, so that the whole Mass of Liqueur is thereby delivered from the gross Lee; yet sometimes it happens, either through Scarcity of Spirit at first, or through immoderate Cold, that some part of those Impurities remain confused and floating therein. Now in this Case, Wine-Coopers put into the Wine certain Things to hasten and help its Clarification; such as being of gross and vitious Parts, may adhere to the floating Lee, and sinking carry it with them to the Bottom; of which sort are Isinglass, and the Whites of Eggs, or such as meeting with grosser and earthly Particles of the Lee, both dissociate, and sink them by their Gravity; of which kind are the Powders of *Alabaster*, *Calcin'd Flints*, *White Marble*, *Rock Alum*, &c.

The Clarification of *Hippocras* is usually forwarded by putting into it new Milk, which after short space of time separates and sinks of itself carrying



carrying with it the Powders of the Spices and grosser Parts of the Wine ; after the manner of Things that clarify Liquors by way of Adhesion.

The *Grecians* at this Day have a peculiar way of spurring Nature, and causing her to mend her pace, in fining and ripening their strongest and most generous Wines ; and it is by adding to them, when they begin to work, a proportionate Quantity of *Sulphur* and *Alum* ; not (as I think) to prevent their fuming up to the Head and inebriating, according to the Conjecture of that great Man, the Lord St. *Albans*, in his *Nat. Hist.* for, notwithstanding this Mixture, they cause Drunkenness as soon, if not sooner than other Wines ; nor are Men intoxicated by the Vapours of Wine flying up immediately from the Stomach into the Brain ; but only to excite and promote their Fermentation, and hasten their Clarification, the Sulphur perhaps helping to attenuate and divide those gross and viscid Parts, wherewith *Greek* Wines abound ; and the Alum conducing to the speedier Precipitation of them afterward. And it is reported by a learned Traveller (*Zimar. in Antr. Magic. Medic. T. 1. Lib. 7. Pag. 510.*) that some Merchants put into every Pipe of their *Greek* Wine, a Gill, or thereabouts, of the Chymical Oil of Sulphur, in order to the longer Preservation of it clear and sound. Which though I easily believe, because the acid Spirit of Sulphur is known to resist Putrefaction in Liquors ; yet I should decline the use of Wines so preserved, unless in time of pestilential Infection, remembering that old Distich.

*Qui bibit ingrato sædatum Sulphure Bacchum,  
Præparet ad diri se Phlegetontis aquam.*

Of all ways of hastening the Clarification, and ripening of new Wines, none seems to me to be either more easy, or less hurtful, than that borrowed  
from

from one of the Ancients by the Lord Chancellor *Bacon*, and mentioned in his *Sylva Sylvarum. Cent. 7. Experim. 679.* which is by putting the Wine into Vessels well stopp'd, and letting it down into the Sea.

But how shall we reconcile this Experiment to that common Practice of both the Ancients and Moderns of keeping Wine in the Must a whole Year, only by sinking the Cask for 30 or 40 Days in a Well, or deep River? That the Use hereof is very ancient, is manifest from that Discourse of *Plutarch's (Question. Natur. 27.)* about the Efficacy of Cold upon Must, whereof he gives this Reason, That Cold not suffering the Must to ferment, by suppressing the Activity of the Spirits therein contain'd, preserves the Sweetness thereof a long time. Which is not improbable, because Experience teacheth, That those who make their Vintage in a rainy Season cannot get their Must to ferment well in a Vault, unless they cause great Fires to be made near the Cask; the Rain mix'd with the Must, together with the ambient Cold, hind'ring its Fermentation, which ariseth chiefly from Heat.

That the same is frequent at this Day also, may be collected from what noble *Mr. Boyle* hath been pleas'd to observe in his incomparable *History of Cold*, on the Relation of a *Frenchman*, viz. That the Way to keep Wine long in the Must (in which State the Sweetness makes many to desire it) is to run it up immediately from the Press, and before it begins to work, to let down the Vessels, closely and firmly stopp'd, into a Well or deep River, there to remain for 6 or 8 Weeks; during which time, the Liquor will be so confirmed in its State of Crudity, as to retain the same, together with its Sweetness, for many Months after, without any sensible Fermentation.

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But (as I said) how can these two so different Effects, the *Clarification of new Wine*, and the *Conservation of Wine in the Must*, be derived from one and the same Cause, the Coldness of the Water? Without much Difficulty, as I conjecture. For, it seems not unreasonable, that the same Cold, which hinders Must from fermenting, should yet accelerate and promote the Clarification of Wine after Fermentation; in the first, by checking the Spirit before it begins to move and act upon the crude Mass of Liquor, so that it cannot in a long time after recover Strength enough to work; in the latter, by keeping in the pure and genuine Spirit, otherwise apt to exhale, and rendering the flying Lee more apt to subside, and so making the Wine much sooner clear, fine and potable. And thus much concerning the Helps of new Wine.

For the *Prænatural*, or sickly Commotions incident to Wines after their first Clarification, and tending to their Impoverishment or Decay; the general and principal Remedy is racking, *i. e.* drawing them from their Lees into fresh Vessels. Which yet being sometimes insufficient to preserve them, *Vintners* find it necessary to pour into them a large Quantity of new Milk, as well to blunt the Sharpness of the sulphureous Parts now set afloat and exalted, as to precipitate them and other Impurities to the Bottom, by Adhesion: But taught by Experience, that by this means the genuine Spirits of the Wine also are much flatted and impaired; (for the Lee, though it makes the Liquor turbid, doth yet keep the Wine in Heart, and conduce to its Duration) therefore, lest such Wines should pall and die upon their Hands, as of Necessity they must, they draw them forth for sale as fast as they can vend them.

For the same Disease they have divers other Remedies, particularly accommodated to the Nature  
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of the Wine that needs them. To instance in a few.

For *Spanish* Wines disturbed by a Flying-Lee, they have this Receipt. Make a Parell (give me leave to use their Phrase) of the *Whites of Eggs*, *Bay-Salt*, *Milk*, and *Conduit-Water*, beat them well together in a convenient Vessel, then pour them into the Pipe of Wine (having first drawn out a Gallon or two to make room) and blow off the Froth very clean. Hereby the Motion will be quieted in two or three Days, the Liquor refined, and the Wine drink pleasantly, but will not continue to do so long; and therefore they advise to rack it from the milky Bottom, after a Weeks Settlement, least otherwise it should drink foul, and change Colour. And this,

If your *Sacks* or *Canary* Wines chance to boil over, draw off 4 or 5 Gallons; then putting into the Wine two Gallons of Milk from which the Cream hath been skimm'd, beat them till they be thoroughly mix'd, adding a Penny-worth of Roch Alum, dry'd in a Fire-shovel, and beaten to Powder, and as much White Starch; after this, take the Whites of eight or ten Eggs, a Handful of Bay-Salt, and having beaten them together in a Tray, put them also in the Wine, filling up the Pipe again, and letting the Wine stand two or three Days; in which time the Wine will recover to be fine and bright to the Eye, and quick to the Taste, but be sure you draw it off that Bottom soon, and spend it as fast as you can.

For Claret in like manner distemper'd with a Flying-Lee, they have this Artifice.

They take two Pound of the Powder of Pebble-Stones, baked in an Oven, the Whites of ten or twelve Eggs, a Handful of Bay-Salt, and having beaten them well together, in two Gallons of the Wine, they mix them with that in the Cask, and  
after



after two or three Days draw off the Wine from that Bottom.

The same Parell serves also for White Wines upon the frett, by the Turbulency and rising of their Lee.

To cure Rhenish of its fretting (to which it is most prone a little after *Midsummer*, as was before observed) they seldom use any other Art but giving it vent, and covering the open Bung with a Tile or Slate ; from which they are careful to wipe off the Filth purged from the Wine by Exhalation ; and after the Commotion is by this Means composed, and much of the fretting Matter cast forth, they observe to let it remain quiet for a Fortnight, or thereabout, and then rack it into a fresh Cask, newly fumed with a sulphurate Match, call'd in *Latin Tela Sulphurata*, in *High Dutch Ein Schlag*.

As for the various Accidents that frequently ensue and vitiate Wine after those re-boilings, notwithstanding their Suppression before they were incurable ; you may please to remember, I refer'd them all to such as alter and deprave Wines either in Colour, or Consistence, or Taste, or Smell. Now for each of these Maladies our Vintners are provided of a Cure ; in particular,

To restore *Spanish* and *Austrian* Wines grown yellow or brownish, they add to them sometimes Milk alone, and sometimes Milk, and Isinglass well dissolved therein, sometimes Milk and White Starch ; by which they force the exalted Sulphur to separate from the Liquor, and sink to the Bottom ; so reducing the Wine to its former Clearness and Whiteness. The same effect they produce with a Composition of Flower-de-luce Roots, and Saltpetre, of each four or five Ounces, the Whites of eight or ten Eggs, and a competent Quantity of common Salt, mixt and beaten in the Wine.

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To mend Claret decayed in Colour, first they rack it upon a fresh Lee, either of *Alicant* or Red *Bourdeaux* Wine, then they take three Pound of Turnsole, steep it all Night in two or three Gallons of the same Wine, and having strain'd the Infusion thro' a Bag, pour the Tincture into the Hogshead (sometimes they suffer it first to fine it self in a Runlet) and then cover the Bung-hole with a Tile, and so let it stand for two or three Days; in which Time the Wine usually becomes well-colour'd and bright.

Some use only the Tincture of Turnsole.

Others take half a Bushel of full ripe Elder Berries, pick them from their Stalks, bruise them, and put the strain'd Juice into a Hogshead of discoloured Claret; and so make it drink brisk, and appear bright.

Others, if the Claret be otherwise sound, and the Lee good, draw off three or four Gallons, then replenish the Vessel with as much good Red Wine, and rowl him upon his Bed, leaving him reversed all Night; next Morning turn him again, so as the Bung-hole may be uppermost, which stopt, they leave the Wine to fine. But in all these Cases they observe to set such newly recovered Wines abroach the very next Day after they are fined, and to draw them for Sale speedily.

To correct Wines faulty in Consistence, *i. e.* such as are lumpish, foul, or ropy; they generally make use of the Powders of Burnt Alum, Lime, Chalk, Plaister, *Spanish* White, Calcin'd Marble, Bay-Salt, and other the like Bodies, which cause a Precipitation of the gross and viscid Parts of the Wine then afloat. For Example.

To thin *Spanish* Wines that are foul and lumpish; having first rack'd them into a newly scented Cask, they make a Parell of Burnt Alum, Bay-Salt, and Conduit-Water; then they add thereto a

Quart



Quart of Bean-Flower, or Powder of Rice (and if the Wine be also brown and dusky, Milk, otherwise not) and beating all these well together with the Wine, blow off the Froth, and cover the Bung with a clean Tile. Lastly, they again rack the Wine after a few Days, and put it into a Cask well scented.

Here perhaps some, not well understanding what is meant by this scenting of Casks, will pardon me if I make a short stand to explain it.

They take of Brimstone four Ounces, of burnt Alum one Ounce, of *Aqua-Vitæ* two Ounces; these they put together in an earthen Pan, or Pipkin, and hold them over a Chafing-dish of glowing Coals, till the Brimstone is melted and runs, then they dip therein a little Piece of new Canvas, and instantly sprinkle thereon the Powders of Nutmegs, Cloves, Coriander, and Anise Seeds. This Canvas they fire, and let it burn out in the Bung-hole, so as the Fume may be received into the Vessel; and this, as I have been credibly informed, is the best Scent for all Wines. Nor is it a modern Invention, both *Camerarius* (*cap. 8. memor. sect. 23.*) and *Levinus Lemnius* (*Occult. Lib. 2. cap. 48.*) taking notice of the Use of it among the Ancients, *Ut vasa a putredine defenderentur, vinumque ipsum majorem calorem, aut Spiritus acriores acquireret.*

To prevent the Foulness and Ropiness of Wines, the old Roman Vintagers used to mix Sea-water with the Must; *Ut suo calore, ne Vina lentescerent, pendulaque fierent, conservaret, & dum pondere suo in vase subsideret, fæces fecum ad fundum deferret.* Cato de R. R. cap. 104. & Langius 2 Epist. 32. & Plin. Lib. 2. cap. 1.

To cure the Ropiness of Claret, the Vintners, as well *French* as *English*, have many Remedies, among which I have selected two or three, as most memorable, because most usual.

One is this; *First* they give the Wine a Parell, then draw it from the Lee, after the Clarification by that Parell; this done, they infuse two Pound of Turnsole in good Sack all Night, and the next Day putting the strain'd Infusion into a Hogshead of the Wine, with a spring Flunnel, leave it to fine, and after draw it for excellent.

*Another* this, They make a Lee of the Ashes of Vine Branches, or of Oaken Leaves, and pour it into the Wine hot, and after stirring leave it to settle. The Quantity a Quart of Lee to a Pipe of Wine.

A *Third*, is only Spirit of Wine, which put into muddy Claret, serves to the refining it effectually and speedily; the Proportion being a Pint of Spirit to a Hogshead: But this not to be used in sharp and eager Wines.

When white Wines grow foul and tawny, they only rack them on a fresh Lee, and give them time to fine.

To mend Wines offending in Taste, Vintners have few other Correctives, but what conduce to Clarification. Nor do they indeed much need Variety in the Case; seeing all Unfavouriness of Wines whatever seems to proceed from their Impurities set afloat, and the Dominion of either their sulphureous or saline Parts over the finer and sweeter; which Causes are removed chiefly by Precipitation; for all Clarification of Liquors may be referred to one of these three Causes. 1. Separation of the grosser Parts of the Liquor from the finer. 2. The equal Distribution of the Spirits of the Liquor, which always rendereth Bodies clear and untroubled. 3. The refining of the Spirit it self. And the two latter are Consequents of the first, which is performed chiefly by Precipitation, the Instruments whereof are Weight and Viscosity of the Body admixt, the one causing it to cleave



to the gross Parts of the Liquor flying up and down in it, the other sinking them to the Bottom. But this being more than Vintners commonly understand, they trust not to Clarification alone, having found out certain Specificks as it were, to palliate the several Vices of Wines in all Sorts, which make them disgustful. Of these likewise I shall recite two or three of the greatest Use and Esteem among them.

To correct Rankness, Eagerness, and pricking of Sacks, and other sweet Wines, they take twenty or thirty of the whitest Lime-stones, and slack them in a Gallon of the Wine; then they add more Wine, and stir them together in a Half Tubb, with a Parelling Staff; next they pour this Mixture into the Hogshead, and having again used the Parelling Instrument, leave the Wine to settle, and then rack it. This Wine I should guess to be no ill Drink for gross Bodies and rheumatick Brains, but hurtful to good Fellows of hot and dry Constitutions, and meagre Habits.

Against the pricking of *French* Wines, they prescribe this easy and cheap Composition. Take of the Powder of Flanders Tile one Pound, of Roch Alum half a Pound, mix them, and beat them well with a convenient Quantity of the Wine, then put them into the Hogshead as the former.

When their Rhenish Wines prick, they first rack them into a clean and strongly scented Cask or Vat; then add to the Wine eight or ten Gallons of clarified Honey, with a Gallon or two of Skim-milk, and beating all together, leave them to settle.

Sometimes it happens that Claret loseth much of its Briskness, and in such case they rack it upon a good Lee of Red Wine, and put into it a Gallon of the Juice of Sloes or Bullace; which, after a little Fermentation and Rest, makes the Wine drink brisk and rough. The like hath been sometimes done,

done, as I have been told by a Drawer, with *Virginian Pears*, call'd *Metaguesunaux*; which seems highly probable, because that Fruit is of Colour deeply sanguine, and very austere and rough of Taste, as I observed in some that were given me some Years since.

To meliorate the Taste of hungry and too eager White Wines, they draw off three or four Gallons of the Wine, and infusing therein as many Pounds of *Malaga Raisins*, stoned and bruised in a Stone Mortar, till the Wine hath sufficiently imbibed their Sweetness and Tincture (which it will do in a Days time) they run it through an *Hippocras Bag*, then put it into a fresh Cask, well scented, together with the whole Remainder of the Wine in the Hogshead, and so leave it to fine.

To help stinking Wines, the general Remedy is racking them from their old and corrupt Lee. Besides which, some give them a fragrant Smell or Flavour, by hanging in them little Bags of Spices, such as Ginger, Zedoary, Cloves, Cinnamon, Orras Roots, Cubebs, Grains of Paradise, Spikenard, &c. Aromaticks. Others boil some of these Spices in a Pottle of good sound Wine of the same sort, and tun up the Decoction hot. Others correct the ill Savour of rank-lee'd *French Wine*, with only a few Cinnamon Canes hung in them. Others again for the same end use Elder Flowers, and Tops of Lavender.

Having thus run over three Parts of the Vintners Dispensatory, and transcribed many of their principal Secrets for the Cure of distemper'd Wines, we are arrived now at the Fourth, which contains proper Remedies for their Loss of Spirits, and Decay of Strength.

Concerning these, therefore it is observable, That as when Wines are in preternatural Commotions, from an Excess and Predominancy of their sulphureous

Parts,



Parts, the grand Medicine is to rack them from their Lee; so, on the contrary, when they decline and tend toward palling, by reason of the Scarcity of their Spirits and Sulphur; the most effectual Preservative is to rack them upon other Lees, richer and stronger than their own; that being from thence supplied with new Spirits, they may acquire more Vigour and Quickness. I say Preservative, because there is, in Truth, no restoring of Wines after they are perfectly pall'd and dead; for nothing that is past Perfection, and hath run its natural Race once, can receive much Amendment.

But besides reinforcing of impoverish'd Wines by new and more generous Lees, there are several Compositions, by which also as by Cordials, the languishing Spirits of them may be sustained, and to some degree recruited. Of which I here bring two or three particular Examples.

When Sacks begin to languish (which doth not often happen, especially in this City, where are so many Sack-drinkers) they refresh them with a Cordial Syrup, made of most generous Wine, of Sugar and Spices.

For Rhenish and White Wines, a simple Decoction of Raisins of the Sun, and a strong scented Cask, usually serve the turn.

For Claret inclining to a Consumption; they prescribe a new and richer Lee, and the Shavings of Firr-wood; that the Spirits being recruited by the additional Lee, may be kept from exhaling, by the unctuous Substance of the Turpentine. Which Artifice I have often observed, at the time of my being at *Paris*, to be used in the most delicate and thin bodied Wines of *France*; and seems to me, no improbable Cause of that exceeding Dulness and Pain of the Head, which always attend upon Debauches made with such Wines, as was  
noted

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noted long since by *Pliny*, who speaking of the same (*Lib. 23. cap. 1.*) saith, *novitium refinatum nulli conducit: capitis dolorem & vertigines facit, ab hoc dicta Crapula est, viz. quasi dolor caput vibrans.*

Nor is its a modern Invention, but well known to, and frequently practised by the old *Romans*, in Times of their greatest Wealth and Luxury. For *Pliny* (*Hist. Nat. Lib. 14. cap. 2.*) takes singular notice of the Custom of the *Italian* Vintners, in mixing with their Wines Turpentine of several Sorts. Some of his Words are these: *Ratio autem condiendi Musta, in prima fervore, qui novem diebus complurimum peragitur, aspersu Picis; ut odor vino contingat, & saporis quædam acumina. Vehementius id fieri arbitrantur, crudo flore Resinæ, excitarique lenitatem, &c.* Even the *Græcians* long before had their *Vina Picata & Refinata*; as is evident from the Commendation of such Wines by *Plutarch* (5 *Sympos. Probl. 3.*) and the Prescription of them to Women, in some Cases, by our great Master, *Hippocrates* (1. *de Morb. Mulier.*) and were so much delighted with their *Vinum Picites*, that they consecrated the Pitch Tree to *Bacchus*.

You have heard the Sum of what I have myself observed, and what I have transcribed from the Manuscripts of some very skilful Vintners, which I had the good luck to peruse, concerning the Remedies of the various Sickneses to which Wines are obnoxious.

It remains only, that I entertain your Patience, a Minute or two longer, with a Taste of the more disingenuous Practices of Vintners, in the Transmutation or Sophistication of Wines, which they call Trickings or Compassings.

They transform poor *Rochel* and *Coniac* White Wines into *Rhenish*, *Rhenish* into *Sack*; the *Laggs* of *Sacks* and *Malmfies* into *Muskadels*. They counterfeit



counterfeit raspy Wine, with Flower-de-luce Roots; *verdea*, with Decoctions of Raisins; they sell decayed *Xeres*, vulgarly Sherry, for *Lusenna* Wine: In all these Impostures deluding the Palate so neatly, that few are able to discern the Fraud, and keeping these *Arcana Lucifera* so close, that fewer can come to the Knowledge of them. So that we may say, as *Pliny* did, in the close of his Chapter touching the Sophistication of Wines in his Days; *Tot veneficiis placere cogitur, & miramur noxium esse vinum?*

As for their Metamorphosis of White into Claret, by dashing it with Red, nothing is more commonly either done or known.

For their Conversion of White into Rhenish, they have several Artifices to affect it, among which this is most usual.

They take a Hogshead of *Rochel*, or *Coniac*, or *Nantz* White Wines, rack it into a fresh Cask, strongly scented; then give the white Parell, put into it eight or ten Gallons of clarified Honey, or forty Pounds of course Sugar, and beating it well, leave it to clarify. To give this Mixture the delicate Flavour, they sometimes add a Decoction of Clary-Seeds, or *Galitricum*; of which Drugs there is an incredible Quantity used yearly at *Dort*, where now is the Staple of Rhenish Wines. And this is that Drink wherewith our *English* Ladies are so much delighted, under the specious Name of Rhenish in the Must.

*The Manner of making adulterate Bastard is this.*

*Recipe*, Four Gallons of White Wine three Gallons of old Canary, five Pounds of *Bastard* Syrup, beat them well together, put them into a clean Runlet, well scented, and give them time to fine.

Sack is made of Rhenish, either by strong Decoctions of *Malaga* Raisins, or by a Syrup of Sack, Sugar, and Spices.

*Muskadel*

*Muskadel* is sophisticated with the Laggs of Sack, or Malmfey, thus,

They dissolve in a convenient Quantity of Rose-water, of Musk two Ounces, of *Calamus Aromaticus* powder'd one Ounce, of Coriander Seed beaten half an Ounce; and while this Infusion is yet warm, they put it into a Runlet of old Sack, or Malmfey; and this they call a Flavour of *Muskadel*.

Many other ways there are of adulterating Wines, daily practised even in this our (otherwise well govern'd) City, but in respect they all tend to the above-mentioned Alterations, and are less general; therefore I pass them over in silence.



## Some OBSERVATIONS concerning the Ordering of WINES.



THE Mystery of Wines consists in the making and meliorating of natural Wines. Melioration is either of sound or vitious Wine. Sound Wines are bettered. 1. By preserving. 2. Timely fining. 3. By mending Colour, Smell or Taste.

To preserve Wines, care must be taken, that after the pressing, they may ferment well, for without good Fermentation they become *Qually*, i. e. cloudy, thick, and dusky, and will never fine of themselves as other Wines do; and when they are fined by Art, they must be speedily spent, or else they will become *qually* again, and then by no Art recoverable.



The principal Impediments of the Fermentation of Wines, after pressing the Grapes, are either their Unripeness when gathered, or the Mixture of Rain Water with them, as in wet Vintages; or else through the Addition of Water to rich Grapes. The *Spaniards* use *Gieffo* to help the Fermentation of their *Canary* Wines.

To preserve *Spanish* Wines, and chiefly *Canary*, and thereof principally that which is racy, which will not keep so long, they make a Layer of Grapes and *Gieffo*, whereby it acquires a better Durance and Taste, and a whiter Colour, most pleasing to the *English*.

Racy Wine is so called because it comes from Rhenish Wine Slips, sometimes renewed: The Grape of this Wine is fleshy, yielding but a little Juice.

*French* and *Rhenish* Wines are chiefly and commonly preserved by the Match, thus used at *Dort* in *Holland*: Take Brimstone twenty or thirty Pounds, when melted rack Spices into it, as Cloves, Cinnamon, Mace, Ginger, and Coriander-Seeds; and some to save Charges use the Relicks of the *Hippocras* Bag, and having mixed these well with Brimstone, they draw through this Mixture, long, square, narrow Pieces of Canvas, which Pieces thus drawn through the said Mixture, they light and put into the Vessel at the Bung-hole, and presently stop it close: Great care is to be had in proportioning the Brimstone to the Quantity and Quality of the Wine, for too much makes it rough; this smoaking keeps the Wine long, white, and good, and gives it a pleasant Taste.

There's another Way for *French* and *Rhenish* Wines, viz. firing it: 'Tis done in a Stove, or else a good Fire made round about the Vessel, which will gape wide, yet the Wine runs not out; 'twill boil, and afterwards may soon be rack'd.

Secondly, for timely fining of Wines. All Wines in the Must are more thick and cloudy. Good Wine soon fines, and the gross Lees settle quickly, and also the flying Lee in time. When the grosser Lees are settled they draw off the Wine, called racking. The usual times for racking, are *Midsummer* and *Allhallows Tide*.

The Practice of the *Dutch* and *English* to rid the Wine of flying Lees speedily, which is used most for *French* and *Spanish* Wine, is thus performed: Take of Isinglass half a Pound, steep it in half a Pint of the hardest *French* Wine that can be got, so that the Wine may fully cover it; let them then stand twenty four Hours, then pull and beat the Isinglass to Pieces, and add more Wine; and four times a Day squeeze it to a Jelly, and as it thickens add more Wine. When 'tis fully and perfectly jellied, take a Pint or Quart to a Hogshead, and so proportionably; then draw off three or four Gallons of that Wine you intend to fine, which mix well with the said Quantity of Jelly, then put this Mixture to the Piece of Wine, and beat it with a Staff, and fill it top full. Note, that *French* Wines must be bunged up very close, but not the *Spanish*; and that Isinglass raiseth the Lees to the Top of strong Wine, but in weaker precipiteth it to the Bottom.

They mend the Colour of sound Clarets by adding thereto Red Wines, Tent, or Alicante, or by an Infusion of Turnsole made in two or three Gallons of Wine, and then putting it into the Vessel, to be then (being well stoppt) rowled for a Quarter of an Hour. This Infusion is sometimes twice or thrice repeated, according as more Colour is to be added to the Wine; some three Hours Infusion of the Turnsole is sufficient, but then it must be rubbed and wrung out. What Turnsole is, see the Notes on the Art of Glasse.



Claret over red is amended with the Addition of White Wines.

White Wines coming over sound, but brown, thus remedied: Take of Alabaſter Powder, over draw the Hogſhead three or four Gallons, then put this Powder into the Bung, and ſtir and beat it with a Staff, and fill it Top-full. The more the Wine is ſtirred, the finer it will come upon the Lee, that is, the finer it will be.

To colour Sack white. Take of white Starch two Pounds, of Milk two Gallons, boil them together two Hours, when cold beat them well with a handful of white Salt, and then put them into a clean and ſweet Butt, beating them with a Staff, and the Wine will be pure and white.

One Pound of the aforemention'd Jelly of Iſinglaſs takes away the Brownneſs of *French* and *Spanish* Wines, mixed with two or three Gallons of Wine, according as 'tis brown and ſtrong, more or leſs to be uſed; then over-draw the Piece of Wine about eight Gallons, and uſe the Rod, and then fill the Veſſel full, and in a Day or two 'twill fine and be white, and mend if qually.

The firſt Buds of *Ribes Nigra* infuſed in Wines, eſpecially Rheniſh, makes it diuretick, and more fragrant in Smell and Taſte, and ſo doth Clary. The Inconvenience is, that the Wine becomes more heady, for which Elder Flowers added to the Clary is a Remedy; which alſo betters the Fragancy thereof, as 'tis manifeſt in Elder-Vinegar; but theſe Flowers are apt to make the Wine ropy.

To help brown *Malaga* and *Spanish* Wines, take Powder of Orras-Roots, and Salt-Petre, of each four Ounces, the Whites of eight Eggs, whereto add as much Salt as will make a Brine, put this Mixture into the Wine, and mix them with a Staff.

To meliorate muddy and tawny Clarèts. Take of Rain-water two Pints, the Yelks of eight Eggs,  
Salt

Salt an Handful, beat them well, let them stand six Hours before you put them into the Cask, then use the Rod, and in three Days it will come to itself.

To amend the Taste and Smell of *Malaga*. Take of the best Almonds four Pounds, make therewith, and with sufficient Quantity of the Wine to be cured, an Emulsion, then take the Whites and Yelks of twelve Eggs, beat them together with a Handful of Salt, put them into the Pipe, using the Rod.

To amend the Smell and Taste of *French* and *Rhenish* which are foul. Take to an Auln of the Wine, of Honey one Pound, of Elder-Flowers a Handful, Orras Powder an Ounce, one Nutmeg, a few Cloves, boil them in a sufficient Quantity of the Wine to be cured, to the Consumption of half; when 'tis cold, strain and use it with the Rod; some add a little Salt. If the Wine be sweet enough, add of Spirits of Wine one Pound to a Hogshead, and give the Cask a strong Scent. Spirit of Wine makes any Wine brisk, and fines it without the former Mixture.

A Lee of the Ashes of Vinebranches, viz. a Quart to a Pipe, being beaten into the Wine cures the Ropiness of it, and so infallibly doth a Lee of Oaken Ashes. For *Spanish* ropy Wine, rack it from its Lees into a new scented Cask, then take of Alum one Pound, Orras Roots powder'd half a Pound, beat them well into the Wine with a Staff. Some add fine and well dried Sand, put warm to the Wine. If the Wine besides prove brown, add three Pottles of Milk to a Pipe. *Alius* the *Spaen* cures ropy Wine, used before it begins to fret.

Herring Roes preserve any Stum Wines.

To order *Rhenish* Wines when fretting. Commonly in *June* that Wines begins to ferment and grow sick, then have a special Care not to disturb it,



it, either by removing, filling the Vessel, or giving it Vent, only open the Bung, which cover with a Slate, and as often as the Slate is foul, cleanse it and the Bung from their Filth, and when the Fermentation is past, which you shall know by applying your Ear to the Vessel, then give it rest ten or twelve Days, that the grosser Lees may settle, then rack it into a fresh scented Cask.

This mixture meliorates vitious Wines both in Smell and Taste, especially *French*. Take of the best Honey one part, of Rain-water two parts, and one third of sound old Wine of the same kind, boil them on a gentle Fire to a third part, scumming them very often with a clean Scummer (to which purpose they have a Pail of fair Water standing by to rinse it in) then put this Mixture hot into a Vessel of fit Capacity, and let it stand unbunged till cool. Some, to better this, put in a Bag of Spices. This Mixture, called by the *Dutch Soet*, will serve also to fine any Wine new or old. 2. 'Twill mend the hard Taste of Wine (*i.e.*) putting a Gallon thereof to a Hogshead, and using the Rod, and then let it rest five or six Days at the least, but if mild enough, add white Mustard-seed bruised.

To mend and preserve the Colour of Clarets. Take red Beet-roots *q.f.* scrape them clean, and cut them into small Pieces, then boil them in a sufficient Quantity of the same Wine, to the Consumption of a third part, scum it well, and when cool, decant off what's clear, and use the Rod.

*Alias*, Take of the Wine and Honey of each two Pounds, Rain-water a Pottle, twelve Beet-roots, ripe Mulberries four or five Handfuls, boil them to half, and when cool decant, &c. *ut supra*.

To preserve Claret rack'd from its Lees. Take to a Tierce ten Eggs, make a small Hole in the  
Top

Top of the Shells, then put them into the Wine, and all will be consumed.

To prevent souring of *French Wines*. Take Grains of Paradise *q. s.* beat them in a Pan, and hang them, or put them loose into a Vessel. Some use Lavender Tops.

To help four *French Wine*. Take of the best Wheat four Ounces boiled in fair Water till it break, and when cold put it into a Vat in a Bag, and use the Rod. *Alias*, Take five or six Cinnamon Canes, bung them up well.

To help *Spanish* four Wines. First rack the Wine into a clean Cask, and fill it up with two or three Gallons of Water, and add thereto of burnt Chalk four Ounces, and after three or four Days it must be rack'd and filled up again with Rain-water, if the first time doth not do it. Some use Loam or Plastering, if these Ingredients make the Wine bitter, correct the Fault with Nutmegs and Cloves.

To help stinking Wines. Take Ginger half an Ounce, Zedoary two Drams, powder and boil them in a Pottle of good Wine, which put scalding hot into the Vat, bung it up and let it lie; the Species of *Diambrae* and *Diamoscu Dul.* do the same; and so Nutmegs and Cloves, which also give a kind of Raziness.

To help Wine that hath an ill Savour from the Lees. First, rack it into a clean Cask, and if Red or Claret, give him a fresh Lee of the same kind; then take of Cloves, Ginger and Cinnamon two Ounces, Orras Root four Ounces; powder them grossly, hang them in a Bag, and taste the Wine once in three Days, and when 'tis amended take out the Bag. Some do it thus, Take of Cloves half a Pound, Mastick, Ginger, Cubebs, of each two Ounce, *Spica Nardi* three Drachms, Orras Root half a Pound, make thereof a fine Powder, which



which put loose into the Vat, and use the Rod, and make a good Fire before it.

Firing of Wines in *Germany* is thus performed; they have in some Vaults three or four Stoves, which they heat very hot; others make Fires almost before every Vat, by this means the Must fermenteth with that Vehemency, that the Wine appears between the Staves; when this Ebullition, Fermentation, and Working ceaseth, let the Wine stand some Days, and then rack it. This firing is only used in cold Years, when the Wine falls out green.

*Stum* is nothing else but pure Wine kept from fretting by often racking and matching it in clean Vessels, and strongly scented (*i. e.*) new matched, by means whereof it becomes as clear or clearer than any other Wine, preserving itself from both its Lees by Precipitation of them. But if through Neglect it once fret, it becomes good Wine. The Bung of the Vessel must be continually stopt, and the Vessels strong lest they break. A little Stum put to Wine decayed, makes it ferment afresh, and gives Life and Sweetness thereto, but offends the Head and Stomach, torments the Guts, and is apt to cause Loosenesses, and some say Barrenness in Women.

To fine Wine presently. Fill a Cask with Shavings or Chips of Beech or Oak (which are best) this is to be done with much Art, or else it seldom hits right, but lasteth long; put these Chips into a Cask, which is called by the *Dutch en Spaen* (*i. e.*) a Chip, into which they pour as much Wine as the Cask will hold, and in twenty four Hours the Wine will be fine. Or a Quart of Vinegar in three Days will fine a Hogshead of Wine.

To set old Wine a fretting, being deadish and dull in Taste. Take of Stum two Gallons to a Hogshead, put it hot upon the Wine, then set a  
Pan

Pan of Fire before the Hoghead, which will then ferment till all the Sweetness of the Stum is communicated to the Wine, which thereby becomes brisk and pleasant. Some use this Stumming at any time, some in *August* only, when the Wine hath a Disposition to fret of itself; more or less Stum to be added as the Wine requires.

The best time to rack Wine is the Decrease of the Moon, and when the Wine is free from fretting; the Wind being at North East, or North West, and not at South, the Sky serene, free from Thunder and Lightning.

Another Match for *French* Clarets and *Spanish* Wines. Take Orras Roots, Mastick, and Brimstone, of each four Ounces, Cloves two Ounces, ordering it *ut supra* in matching Wines. This will serve for all Wines, adding, if you please, Nutmegs, Ginger, Cinnamon, and other Spices. Double the Quantity of Orras Root is to be used for *Spanish* Wines.

To help *Malaga's* which will not fine. Take of crude Tartar powder'd, sifted, and dry'd two Pounds, mix it with the Whites of six Eggs; dry, powder, and sift them again, then overdraw the Pipe as much as will serve to mix with this Powder, and fill the Pipe therewith, beating it with a Staff as before, and this Wine will be fine in ten Days.

Another speedy Way to fine *French* Wines. Hang a Piece of Scent in the Cask, and when 'tis burnt out, put in a Pint of the best Spirit of Wine, and stir it about. Some add a little Salt well dryed; This fines the Wine in twenty four Hours.

To keep Must a Year. Take Must, put it into a Cask pitcht within and without, half full, stop the Bung close with Mortar. Others sew the Cask in Skins, and sink it for thirty Days into a Well or River. Or else a Garland of *Polium Montanum* hung in the Vessel; Or rub the Inside of the Vessel  
with



with Chèese; all these preserve Rhenish Must, as saith the *Scholiast* on *Dodonaus* in *Dutch*.

Alum put into a Hog's Bladder, keeps Wine from turning flat, faint or brown, and beaten with the Whites of Eggs removes its Ropiness.

Flat Wines are recovered with Spirit of Wine, Raisins, and Sugar, or Molosses; and Sacks, by drawing them on fresh Lees.

Our Wine-coopers of latter Times use vast Quantities of Sugar or Molosses to all sorts of Wines, to make them drink brisk and sparkling, and to give them Spirits, as also to mend their bad Tastes; all which Raisins, Cute, and Stum perform.

Country Vintners feed their fretting Wines with raw Beef; and here, their Canaries with Malaga, which is added more or less to all Canaries.

The Composition of Wines is manifold, the Vintners usually drawing out of two or three Casks, for one Pint, to accomodate it to the Palate of those that drink it. Most of the Canary is made with Malaga and Zerez Sack.

I shall conclude with two common compounded Wines, *Muscadine* and *Hippocras*, the former usually made with thirty Gallons of *Cute* (which is Wine boiled to the Consumption of half) to a Butt of Wine. Or the Lees and Droppings boil'd and clarified; its Flavour is made of Coriander Seeds prepared, and Shavings of Cyprus Wood. Some instead of *Cute* make it of Sugar, Molosses and Honey, or mix them with the *Cute*. This following is an *Hippocras* of my own making, and the best I have tasted.

Take of Cardamoms, Carpobalsamum of each half an Ounce, Coriander Seeds prepared, Nutmegs, Ginger, of each two Ounces, Cloves two Drachms; bruise and infuse them forty eight Hours in Zerez, and White Wine, of each a Gallon, often stirring  
E them,

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them, then add thereto of Milk three Pints, strain through an Hippocras Bag, and sweeten it with a Pound of Sugar-Candy.

### *The best way to help the fretting or boiling of any Piece of Spanish Wine.*

Take the Butt or Pipe that frets or boils, and rack it off clean from the gross Lee; then take two or three Penny-worth of the strongest *Aqua Vitæ*, and put it in at the Bung-hole, as you do a Piece of Scent, and it will burn in the Pipe very well; be sure that you drain the Pipe well; and this will lay the fretting of it.

### *To keep Wines sound and fresh all the Year.*

You must fill your Vessel once a Month or six Weeks, with the best Reeds you can get; for Reeds do preserve the Claret as Soot doth Malmsey or Bastard. Fill White and all other Wines with the same; and those you intend to keep, give them their Lees a Day together; then at Night lay them upright, and be careful to keep them; if they lack Vent in any Place they will faint and spoil.

Note, that *July* and *August* are the worst Months to keep Wines in.

### *For Canary that hath a flying Lee.*

If your *Canary* hath a flying Lee, and will not fine down, draw him into a fresh Butt or Pipe with fresh Lees, and give a good Pearl with the Whites of eight Eggs, and beat them with a Handful of white Salt; and if it be any whit tawny, put thereto a Gallon of Milk, and beat it well, then lay it upright, stop it close; and in two Days broach it if you will.



*To make or divide Malmfey.*

If you have three Butts of Malmfey, you may make four if you please; if you have two, you may make three; if one Butt, you may make one an a half thereof, with such Laggs as you have of White, Claret, and Canary that are old, with two Gallons of Cute to every Butt, so that it be *Spanish* Cute. This way you may rid your Laggs and old Canary away. The Art followeth.

*The Art of making or dividing Malmfey.*

Take to every Butt six Eggs, both Yolks and Whites, with a Handful of Bay-Salt, beat them well together, mixing therewith a Pint of old Sack, and put it into the Butt; then beat the Butt well; and if it want a Colour, take two Gallons of Red Wine, and a Quarter of a Pound of Coriander-seeds well beaten; mix them together, and put them into the Butt; then give it six or eight Stroaks more, and stop it three or four Days; broach it after at your Will.

*For Claret that hath lost its Colour.*

Take a Pennyworth of Damsons or Bullace, or more if you see good, and stew them in Red-Wine, and make a Pottle or more of the Syrup.

*For Bastard that pricks.*

Rack him upon a good Muscadine Lee, then take three Gallons of the best Ale, and put therein two or three Almonds, then fill it up with Bastard Syrup or Canary mixed with your Laggs, and it will draw for Bastard or Muscadine.

*Another for the same.*

Take five Gallons of clarified Honey, and put it into your Cask, and beat it in a Pearl of the Whites and Yolks of Six Eggs, and let it rest.

*To make brown Bastard.*

Take the Laggs of Claret or White, and put them into your Cask, with your Laggs of *Spanish* Wine before you do prick; then take thirty or forty Pounds of Bastard Syrup, and beat it well with the same Wine in a half Tub, then put it into your Cask, and beat it up with Pearl of the Yolks and Whites of Eggs, and let it rest.

*For White-wine that hath lost its Colour by lying.*

Overdraw the Hoghead of Wine some five or six Gallons; take three Gallons of new Milk, put it into a Pail, and let it remain there till the Cream be settled for thirty Hours; then skim it, and put it into the Hoghead, and beat it well, and then fill it up; and if it be in the Morning, the next Morning it will be fine: You may add to it a little Starch, and a little Bay-salt beaten together as aforesaid.

*Sack that is lumpish or louring.*

Beat the Whites of six or eight Eggs with Bay-Salt, Roch-Alum, and a Quart of Bean-flour, or beaten Rice, if it be brown, but if white use Milk; beat all these together, then blow off the Froth very clean, and lay a clean Sherd of a Tile over the Bung-hole; let it lie till it be fine, then rack it off with a good Scent, and it will draw well.

*For Sack or any other Wine that doth prick or boil.*

Take thirty or forty of the whitest Lime-stones you can get, flake them in a Pottle of the same Wine in a Can, then take more Wine and stir them together; and put it into your Cask, and stir it well till you think it enough: Let it rest till it be  
fine,



fine, and it will take away the pricking, and make it drink kindly.

*How to make Scent.*

Take four Ounces of Brimstone, and a little Alum, and a Spoonful of *Aqua Vitæ*, and mix them together, then take a Piece of new Canvas and dip therein; then must you have in Readiness the Powder of Nutmegs, and a few Cloves, or Orange-Peels, a few Coriander-seeds, and Aniseeds, being ready bruised before your Brimstone be cold; strew them upon your Cloth, and when it is cold lay it upon a clean Paper, and it will be very good for your Cask.

*How to make Hippocras.*

Take for a Gallon of White a Pound of Sugar, one Ounce of Cinnamon beaten, two or three Ounces of Cloves, two Ounces of Gallangal, half an Ounce of Grenes; bruise your Spice together with a Handful of Rosemary, and let it stand and steep twelve Hours, then stir it well together, and put it into an Hippocras Bag, and let it run into a clear Vessel, and so you may draw it.

*To fine your Wines and make them pleasant.*

Take white Pebble-stones, and bake them in an Oven till they begin to crack, then beat them to fine Powder, and mix them with a good Quantity of Stone-honey clarified, which dissolve in some of the same Wine, and put them into your Cask, and stir them with your Paddle Staff, and in a Day they will be fine.

*For Hyppocras Gyle.*

Cinnamon one Ounce, Ginger half an Ounce, Grain 2 *d.* Long-pepper, Cloves, Coriander-seeds, Calamus,

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Calamus, Andores, Nutmegs, Caraway-seeds 2 d  
Lemons, Rose-water, Bay-leaves and Rosemary.

### *Another for the same.*

Ginger three Ounces, Cinnamon three Ounces,  
Calamus one Ounce, Cloves half an Ounce, Cori-  
ander Seeds three Ounces, Nutmegs three Penny-  
worth, Long-pepper three Penny-worth.

### *Another for the same*

Cinnamon three Ounces, Cloves two Ounces,  
Cardamum and Cubebs, Gallangal half an Ounce,  
Ginger one Ounce, Cantherum three Pennyworth,  
Grains of Paradise three Pennyworth.

*Then for the Spanish Wines, Sherry, Sacks,  
white and hard be best.*

Right Malaga's are as good as Canaries, but the  
other are pleasanter.

Right Muscadines are hard to come by, therefore  
they are commonly compounded.

### *Wines commonly compounded.*

Hipocris, brown Bastard, white Bastard, Rumrey,  
Hallacker, Alicant; and these likewise, Frontigni-  
ack, Tent, Cute, Rhenish, and Deal Wines.

### *The fittest Times to rack Wines.*

Rack your Wines when the Wind is in the North,  
and when it is clear and temperate Weather; in the  
Increase of the Moon, when she is under the Earth,  
and not in the full Heighth. They turn eager be-  
fore *Whitsuntide*; through extraordinary Heat they  
turn eager, or otherwise ill-conditioned.

### *For White-wine that hath lost its Colour.*

First rack him from his Lees, then if you have  
any



any Coniac Lees, you may put your faint and tawny Wine upon them ; rowl them over and beat them, and within the Space of ten or twelve Days rack them off ; then shall you have it drink brisk and white.

## *How to break Wine that ropes.*

Take a course hard Cloth, and put it before the Bore when you have set it abroach ; then put in your Leathers, and rack it into a dry Cask ; then take five or six Ounces of beaten Alum, and put it in, and beat that Wine and Alum well together, and it will fine down very well.

## *How to make any Wine fine speedily.*

Take a Handful of dry'd Lemon-rind, and put it into ten or twelve Gallons of White, and put therein a Pint of Damask-Rose-water ; then rowl it up and down, and lay it upright ; then take a Sprig of Clary that is seeded, and let it steep twenty four Hours ; then take it out, and it will appear very well.

## *If a Hogshead of Claret hath lost its Colour.*

Take one Gallon of Sloes and Damsons, or Black-Cherries, bruise them well and strain them, and put the Juice into a Hogshead of tawny Wine, and it will drink very well.

## *How to mend the Colour of White-wine.*

Take three or four Gallons of Milk, or less, according as you think fit, or find the Colour of the Wine decayed ; put it into your Hogshead, then rowl it well, open your Bung, and put in three or four Ounces, then fill up your Hogshead, and rowl it four or five times over, and lay it up, that you may rack it when it is fine.

*How to mend a Piece of Canary, or a Butt of Malaga that is brown.*

Take five or six Gallons of Milk, if it be very brown; if not, take as much as you think fit, and over-draw your Butt or Pipe; then put in your Milk, and beat it a good while; and when it is well beaten take five or six Ounces of Roch Alum, and put it therein; then give it some thirty or forty Stroaks, fill up your Cask, and let it lie till it be fine; then rack it off from its white Bottom, into a clear Cask, and burn a Piece of Scent in it; and then fill it up, and let it lie till it be fine, and it will spend very well.

*To flower a Butt of Muscadine.*

Take one Grain of Musk, one Ounce of Cloves, one Ounce of Nutmegs, one of Aniseeds, and one Ounce of Coriander-seeds, and two Handful of Orange and Lemon Peels, well dried and beaten, and a Grain of Long-Pepper together; put it into a Bag, and hang it in the Bung-hole for some two or three Days, together with ten Gallons of Bastard.

*How to make Rhenish Wine.*

Take one Handful of dried Lemon-peels, and put them into ten or twelve Gallons of White-Wine, and put in one Pint of Damask-Rose-water; then rowl it up and down, and lay it upright, and open the Bung of it, and take a little Branch of Clary, and let it steep twenty four Hours; then take it out, and it will taste very well.

A Butt of Malaga if it be full gauged a hundred and twenty six Gallons, the Tun is Two hundred and thirty two or Two hundred fifty two Gallons, and every Sestion is four Gallons, and at Twelve-pence the Gallon.



*A Pearl for Malmsey.*

As you pearl your Muscadine, so you must your Malmsey, but use not the Whites of Eggs.

*A Pearl for Muscadine.*

When it comes to be fine, within four Hours after take new-laid Eggs, beat them Shells and all, with two Handfuls of Bay-salt ; put to the same a Quart of good Sack which is old, a Handful of white Sugar-candy beaten small ; then beat them all together very well, then overdraw your Butt some eight or ten Gallons, then beat your Butt an Hour, then put in your Pearl, then beat him again gently half an Hour, stop him close up, and in twenty-four Hours broach him.

*How to make tawny Bastard white.*

If it be full draw out ten or twelve Gallons, then fill it near up within ten Gallons with the Laggs of Rochel and Gascoign Wines for Sack, and take five Gallons of Milk, and eight Whites of Eggs, a Handful of Bay-salt, and as much Whiting, beat them all together, then mingle them well with Milk, and put them into the Bastard, and beat it well for half an Hour, then fill him full with your Laggs, and give him eight or nine Stroaks, stop it close, and within three Days you may broach him.

If Red Wine be faint, draw it out into fresh Lees, and put into him four or five Gallons of Alicant, then turn him twice in the Lees, and let him lie with the Bung upright seven Days before you broach him, and it will have a good Colour and Taste.

*A Pearl for Scent and Flavour for a Butt of Muscadine.*

Take a Quarter of a Yard of Canvas, and make a Bag of it; then take an Ounce of Calamus Aromaticus, of Floras two Ounces, of Orras one Ounce, of Coriander-seed as much, of Aniseeds bruised and beaten; put these into a Bag, and let it hang in the midst of the Wine three Days and Nights, then take it out; after that two Grains of Civet, as much Musk, a Pint of Damask-Rose-water, warm the Water Blood-warm, rub well the Musk with the Back of a Spoon and so put it into the Butt, and stop it close, and so rowl him, but turn him not over, and it will be perfect in two Days.

*If White have an ill Taste or Scent.*

Half draw him out, then take to either Part two Gallons of Morning's Milk, or more, and a Handful of Rice, and as much Bay-salt, beat them together with a Paddle Staff for half an Hour; then fill up the Hogshead, and rowl it well, and turn it over in the Lees, and broach him within two Days.

*If Claret be faint and want Colour.*

Draw it off into a fresh Hogshead and fresh Lees as can be gotten, and draw it out very closely, then take two Pennyworth of Turnsole, lay it in steep in three or four Gallons of the same Wine for three Hours, then rub it with your Hands till it colour the Wine deeply, then put it into the Hogshead, then draw as much out and use accordingly, and so the third or fourth time rowl it half an Hour, and lay it up stopp'd, and in three Days broach it.



*A pleasant Scent for Red Wine.*

Take two Ounces of Brimstone, half an Ounce of Calamus, mix them together in a Pint and half of Burrage-water, melt the Brimstone in a Pan, and let the rest be with it therein; dip in it so many Cloths as will take it up, and put the Cloths in your Hogshead; then take out your Ashes, and rack your Wine in, then put in it a Pint of Rose-water, rowl it well half an Hour, and it being close stopt, let it lie two Days, and this shall give it, or any other Gascoign Wine, a pleasant Scent or Taste.

*If a Butt of Sack be small.*

Take half a Peck of Lime-stones well burned, put them in at the Bung-hole amongst the Wine, then beat or rowl it well together, and let it lie till it be fine, then rack it off into a clean Cask, and fill it full and draw it off when you please.

*If Wine at any time grow long and louring.*

Take two Pennyworth of Roch Alum, and bruise it small to Powder; over-draw the Hogshead four Gallons, then strow the Powder therein, and beat it well half an Hour; then fill it up and broach it within three Days, and be sure it take no Vent.

*If Sack or White-wine hath lost its Colour.*

Take four Gallons of Milk, let it stand three Hours in a Tub; skim off the Cream, and over-draw your Hogshead six Gallons; take the Yolks of six Eggs beaten; put them into your Milk, and beat them together; then put them into the Wine, and beat the Wine well, stop it up close, and in four Days draw it.



*How to mend a Butt of Sack, Malaga, or Pipe of Canary that pricks.*

Take about eight or ten Ounces of mere Chalk, beat it very well, and put it in steep in four or five Gallons of Milk; put in about two Pounds of powder'd Sugar, according to the Hardness of the Wine; let this lie in steep a Day and a Night, stir it together now and then, so as when you put in your Wine, beat it reasonably well before you put it in, then put it in as fast as you can, and beat it lustily for a Quarter of an Hour; lay it upright and it will take away the pricking of it and fine it.

*To correct the Rankness and Eagerness of Wines, as Sack and Malaga, or any other sweet Wines.*

Take twenty or thirty of the whitest Lime-stones, and slack them in a Gallon of the best Wine, then add the Wine, and stir them together in a Half-Tub, with a Paddle-staff; pour this Mixture into the Hogshead, and again use the Paddle-staff; let the Wine settle, and then rack it off from the white Bottom.

*Against the pricking of French Wines.*

Take of the Powder of Tile one Pound, Roch-Alum half a Pound, mix them, and beat them well together with some of the Wine, then put them into your Hogshead as the former.

*When Rhenish Wines prick.*

Rack them into a clean and strongly scented Cask or Vat; add then to the Wine eight or ten Gallons of clarified Honey, with one Gallon or two of skimm'd Milk; beat them all together, and let them settle,

For



*For Claret that hath lost its Briskness.*

Rack it upon a good Lee of Red Wine, and put into it a Gallon of the Juice of Sloes or Bullace ; which after a little Fermentation and Rest makes Wine drink brisk and rough.

*Another.*

The like may be done with *Virginian* Pears, otherwise called *Metagane Sunaux*, which hath a deep sanguine Colour, and a rough Taste.

*To meliorate the Taste of hungry and too eager White-wines.*

Draw off three or four Gallons of the Wine, and infuse therein as many Pounds of *Malaga* Raisins, stoned and bruised in a Stone Mortar, till the Wine hath sufficiently imbibed their Sweetness and Tincture, which it will do in a Day's time ; then run it through an Hippocras Bag, and put it into a fresh Cask well scented, together with the whole Remainder of the Wine in the Hogshead, and so leave it to fine.

*To help stinking Wines.*

The best way is to rack them from their old and corrupt Lee ; besides you must give them a fragrant Smell or Flavour, by hanging in them a little Bag of Spices, such as Ginger, Zedoary, Cloves, Cinnamon, Orras Roots, Cubebs, Grains of Paradise, Spikenard : Or you may use these only ; a few Cinnamon Canes hung in it ; some use Elder Flowers, and Tops of Lavender.

*For Claret that decayeth.*

Rack it upon a new and fresh Lee, and the Shaving of Fir-wood, which will bring it to its Body again.

*How to make Bastard.*

Take four Gallons of White, three Gallons of Canary that is old, five Pound of Bastard-Syrup, beat them well together, and put them into a clean Runlet well scented, and give it time to fine.

*How to make Rhenish.*

Take a Hogshead of *Rochel-Cogniacs*, or *Nants White-wine*; rack it into a fresh Cask strongly scented, then give your white Pearl; put into it eight or ten Gallons of clarified Honey, and four Pounds of coarse Sugar; beat it well, and leave it to clarify; then to give it the Flavour, add the Decoction of Clary-Seeds or Gallitricum, and that will give it the right Taste.

*How to make Muskadel.*

Take a convenient Quantity of Rose-water, of Musk two Ounces, of Calamus Aromaticus one Ounce, of Coriander-seeds beaten half an Ounce; and whilst this Infusion is yet warm, put it into a Runlet of old Sack or Malmsey.

*If a Hogshead of Claret be sound and hath lost its Colour.*

Add to it Red Wine, Tent, or Alicant, or by an Infusion of Turnsole, as much as you think convenient, infused in two or three Gallons of Wine, and then put it into the Vessel to be well stopp'd, rowl it a Quarter of an Hour; this Infusion is twice or thrice repeated sometimes, according as more Colour is to be added to the Wine; some three Hours Infusion of the Turnsole will be sufficient, but then it must be rubbed and wringed.

*White.*



*White-wines that come over sound, and have lost their Colour, and turn brown.*

Take of Alabaſter Powder three or four Ounces, and draw over the Hogſhead three or four Gallons, then put of this Powder into the Bung as much as you think fit, and beat it up with a Staff, and then fill it up Top full, the more the Wine is ſtirred up, the finer it will become upon the Lee.

*To colour Sack white.*

Take of white Starch two Pound, of Milk two Gallons, boil them together two Hours; it being cold, beat it well with a Handful of Salt therein, the Salt muſt be white common Salt; let your Wine be rack'd, and then put it into it; the Wine being rack'd into a freſh Butt or Pipe, beat it well together with your Paddle-ſtaff, and it will make the Wine pure and fine.

*Of Rheniſh Wine.*

The firſt Buds of *Ribes Nigra* infuſed in Wines, eſpecially of Rheniſh Wine, makes it more fragrant in Smell and Taſte, and ſo doth Clary: The Inconvenience is, that the Wine becomes more heady, the Remedy of which is Elder-Flowers added to Clary, which alſo betters the Fragrancy thereof, as is manifeſt in Elder-Vinegar; but theſe Flowers are apt to make the Wine ropy.

*To help Malaga's, or any Spaniſh Wine that hath loſt their Colour, or turned brown.*

Take the Powder of Orras Roots and Salt-petre, of each four Ounces, the Whites of eight Eggs, to which add as much Salt as will make Brine; put this Mixture into the Wine, and mix them with a Paddle-Staff.

*To mend the Taste and Smell of Malaga.*

Take of the best Almonds four Pounds, make with them and a sufficient Quantity of the Wine to be cured, an Emulsion, take then the Whites of twelve Eggs, and a handful of Salt, put all into the Pipe or Butt, and beat it well with a Paddle-staff.

*To help Claret that is tawny or muddy.*

Take of Rain-water one Quart, eight Eggs, a Handful of Salt, beat them well, and let them stand six Hours before you put them into the Cask, then use the Paddle-staff, and it will come to itself in three Days.

*To mend the Taste and Smell of French Wines or Rhenish, that are foul.*

Take a Gallon of the Wine, a Pound of Honey, a Handful of Elder Flowers, Orras-Powder one Ounce, a Nutmeg, and a few Cloves; boil them in a sufficient Quantity of the Wine to be cured, to the Consumption of half; when it is cold strain it, and beat it with a Stick, put a little Salt, if the Wine be sweet enough, add of Spirits of Wine one Pound to a Hoghead, and give the Cask a strong Scent; Spirit of Wine makes any Wine strongly brisk, and fines without any further Mixture.

*A Lee of the Ashes.*

Of Vine-branches one Ounce, a Quart to a Pipe being beaten into the Wine cures the Ropiness of it, and the same infallibly doth the Lee of Oaken Ashes; for *Spanish* ropy Wines, rack it off from its Lee into a new scented Cask; take of Alum one Pound, of Orras Roots powder'd half a Pound, beat them well into the Wine with a Paddle-staff, add fine and well-dried Sand, put it warm to the

Wine



Wine ; and if the Wine besides proves brown, add three Pottles of Milk to a Pipe ; otherwise it cures ropy Wines, used before they begin to fret.

*To order Rhenish Wine.*

When fretting commonly in *June*, at which time Wines begin to ferment and grow sick, then have a special Care of disturbing them, either by removing, filling of Vessels, or giving of Vent ; only open the Bung, which cover with a Slate, and as often as the Slate is foul, cleanse it and the Bung from Filth, and when the Fermentation is past, which you shall know by applying your Ear to the Vessel, then give it rest ten or twelve Days, that the gross Lees may settle, then rack it into a fresh scented Cask.

*To mend and preserve the Colour of Clarets.*

Take red Beet-roots, a sufficient Quantity, scrape them clean, and cut them into small Pieces, then boil them in a Quart of the same Wine, till a third Part be consumed ; skim it well, and when it is cold take what is clear of it (or decant) and use the Paddle-staff.

*Another for the same.*

Take of the Wine and Honey of each two Pound, of Rain-water a Pottle, twelve Beet-roots, four or five Handfuls of ripe Mulberries, boil them to half, and when it's cool decant, with the Use of the Paddle-staff.

*To meliorate vicious Wines, and especially French, both in Smell and Taste.*

Take of the best Honey one Pint, of Rain-water two parts, and the third part of old Wine, of the same kind ; boil them on a gentle Fire to a third part ; skimming them often with a Skimmer, and

dip the Skimmer into a Pail of clean Water every time after it hath been skimmed; then put this Mixture into a Vessel of fit Capacity, and let it stand unbunged till it be cool: Some, to better this, put in a Bag of Spices: This Mixture, called by the *Dutch, Soe*, will serve to fine Wines new or old; it will amend the hard Taste of Wines, putting in each a Gallon thereof into a Hogshead, and using the Paddle-staff, let it rest five or six Days at least; but if mild enough add white Mustard Seed bruised.

*To mend and preserve the Lees of Clarets.*

Take to a Tierce ten Eggs, make a small Hole in the Top of the Shells, then put them into the Wine, and all will be consumed.

*To prevent scouring of French Wines.*

Take Grains of Paradise a sufficient Quantity, beat them in a Pan, and hang them, or put them loose in a Vessel; some use Lavender Tops.

*To help French Wines that are sour.*

Take four Ounces of the best Wheat boiled in fair Water till it break, and when it's cold put it into a Vat in a Bag, and use the Paddle-staff; otherwise take five or six Cinnamon-Canes, bung them well.

*To help Spanish Wines that are sour.*

First rack the Wines into a clear Cask, and fill it up with two or three Gallons of Water; after three or four Days it must be racked and filled up again with Rain-water; if the first doth not do, some use Loam or Plaistering: If these Ingredients make the Wine bitter, correct the Fault with Nutmegs and Cloves.



*To help stinking Wines.*

Take Ginger half an Ounce, Zedoary two Drams, pound and boil them in a Pottle of good Wine, which put scalding hot into the Vat; bung it up, and let it lie the Space of two Days; *Diambrae* and *Diamoscu dulce* do the same, and so do Nutmegs and Cloves, which also give a kind of Racyness.

*To help Wine that hath an ill Savour from Lees.*

Rack it into a clean Cask, and if it be White or Claret, give it a fresh Lee of the same Wine, then take of Cloves, Ginger and Cinnamon two Ounces, Orras-roots four Ounces; powder them grossly, hang them in a Bag, and taste the Wine once in three Days, and when 'tis amended take out the Bag.

*Or as some do it.*

Take of Cloves half a Pound, Mastick, Ginger, Cubebs, of each two Ounces, Spikenard two Drams, Orras-roots half a Pound, make thereof a fine Powder, and put it loose into the Vat, and use the Paddle-staff, then make a good Fire before it.

*The best time to rack Wine.*

Is at the Decrease of the Moon, and when the Wine is free from fretting, the Wind being at North-east or North-west, and not at South, the Heavens free from Thundering and Lightning.

*A Scent for French and Spanish Wines.*

Take Orras-roots, Mastick and Brimstone, of each four Ounces, of Cloves two Ounces, ordering as above; in making Wines this will serve for all Wines, adding if you please Nutmegs, Ginger, Cinnamon, and other Spices; double the Quantity of Orras-roots, for the *Spanish* Wines.

*To help Malaga's that will not fine.*

Take crude Tartar-powder sifted and dried two Pounds, mix it with the Whites of six Eggs dried to a Powder, then sift them again, then overdraw the Pipes as much as will serve to mix this Powder, and fill the Pipe therewith, beating it with a Staff as before, and the Wine will be fine in ten Days.

*To fine French Wines.*

Hang a Piece of Scent in the Cask, and when 'tis burnt out put in a Pint of the best Spirit of Wine, and stir it about; some add a little Salt well dried, this fines Wine in twenty four Hours.

*To keep Must a Year.*

Take Must, put it into a Cask pitch'd within and without half full, stop the Bung close with Mortar; others sew the Cask in Skins, and sink it for thirty Days in a Well or River, or else hang a Garland of *Pulvium Montanum* in the Vessel; or rub the Inside with Cheese: These preserve the Rhenish Must, as saith the Scholiast on *Dodorus* in *Dutch*.

*To keep Wines from turning flat, faint or brown.*

Alum put into a Hog's Bladder keeps Wine from turning flat, faint or brown, and beaten with Whites of Eggs removes its Ropiness.

Wines are recovered with Spirits of Wine, Raisins, and Sugar, or Molosses; and Sacks by drawing them on fresh Lees.

*How to make Muscadine.*

Take thirty Gallons of Cude, which is Wine boiled to the Consumption of half, to a Butt of Wine, or the Lees and Droppings boiled and clarified:



rified: Its Flavour is made of Coriander-seeds prepared, and the Shavings of Cyprus-trees: Some instead of Cute make it of Sugar Molosses and Honey, or mix them with the Cute.

*To make Hippocras.*

Take of Cardamoms, Carpobalsamum, of each half an Ounce, Coriander-seeds prepared, Nutmegs, Ginger, of each two Ounces, Cloves two Drams; bruise and infuse them forty eight Hours in Rerer and White-wine, of each a Gallon; after stirring of them, add thereto three Pints of Milk, strain it through an Hippocras-bag, and put thereto a Pound of Sugar-Candy to sweeten it.

*For the boiling of Canary or Sacks.*

Draw off four or five Gallons, then put to it twenty one Gallons of Milk, from which the Cream hath been skimmed; beat them till they be thoroughly mixed, adding one Pennyworth of Roch Alum dried in a Fire-shovel and powder'd, and as much of white Salt; after this take for the boiling of Canary or Sack, the Whites of ten or twelve Eggs, and a Handful of Bay-salt, having beaten them together in a Tray, put them also in the Wine, filling up the Wine in the Pipe again, and letting it stand two or three Days, in which time the Wine will recover to be bright to the Eye and fine, and quick in Taste; but be sure you draw it off from that Bottom soon, and spend it as soon as you can.

*For Claret that frets and bath a flying Lee.*

Take twenty one Pound of the Powder of Pebble-stones baked in an Oven, the Whites of ten or twelve Eggs, and a Handful of Bay-salt; having beaten them well together in two Gallons of the same Wine, then mix them with that in the Cask, and after two or three Days draw off the Wine from  
the

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the Bottom: The same Pearl serves for White-wine upon the fret, by the Turbulency and Resting of their Lee.

*For Rhenish that frets.*

To which 'tis most prone after *Midsummer* as afore-said. They seldom use any other Art but giving of it Vent and Covering; then open the Bung with a Tyle or Slate, but be sure to wipe the Filth off the Slate when there is any, and when it hath done fretting, let it rest for a Week; then rack it off into a new scented Cask, and this will cure it.

*For Spanish Wine disturbed by a flying Lee.*

Take of Whites of Eggs, Bay-salt, Conduit-Water and Milk, beat them well together in a convenient Vessel; then pour them into the Pipe of Wine, having drawn first out of the Pipe a Gallon or two of Wine, blow off the Froth very clear, hereby the Tumult will in two or three Days be compos'd, the Liquor confin'd, and the Wine drink pleasant, but will not continue so long: Therefore I counsel to rack it off from the milky Bottom after a Week's Settlement, lest otherwise it drink foul, and change Colour; and this will do,

*For Spanish or Austrian Wines grown yellow or brownish.*

Take as much Milk as you think fit, sometimes alone, and sometimes with Isinglass well dissolved, and sometimes with white Starch, by which the Sulphur is forced to the Bottom of the Vessel: The same Effects have Flower-de-luce-roots, and Salt-petre four or five Ounces, of the Whites of eight or ten Eggs, and a convenient Quantity of common Salt mix'd and beaten in Wine.



*To correct Wines that are lumpish, foul and ropy.*

Take Powder of burnt Alum, Lime, Chalk, Plaister ; for *Spanish*, white calcin'd Marble, Bay-salt, and other the like Bodies, which cause Precipitation of the gross and viscid Parts of the Wine there afloat.

*An Example to attenuate Spanish Wines that are foul and lumpish.*

Having racked them into a new scented Cask, make a Pearl of burnt Alum, Salt, and Conduit-water ; then add thereunto the Powder of Bean-flower, or Rice a Quart, and if they be brown and duskish, Milk ; beat all these together with the Wine, blow off the Froth, and cover the Bung with a clean Tyle ; after a few Days rack the Wine again, and put it into a Cask well scented : Here some perhaps will not well understand what is meant by scenting a Cask ; for this purpose I explain it as follows.

Take of Brimstone four Ounces, burnt Alum one Ounce, *Aqua Vitæ* two Ounces, put them into an Earthen Pan or Pipkin, and hold them over a Chafing-dish of glowing Coals till the Brimstone runs ; then dip therein a Piece of new Canvas, and instantly sprinkle thereon the Powder of Nutmegs, Cloves, Coriander-seeds and Aniseeds. And this is the Scent.

Another method : First, you must give it a Pearl, then draw it from the Lees after the Clarification by that Pearl ; this done, infuse two Pound of Turnsole in good Sack all Night, and the next Day put the strained Infusion into the Wine in the Hoghead with a Spring-Funnel, leave it to fine, and after draw it for excellent Wine.

*Another.*

Make the Lees of the Ashes of Vine-branches, or of Oak-leaves, and pour it into the Wine, and after stirring leave it to settle; put a Quart of Lee to a Pint of Wine.

*To mend Claret decayed in Colour.*

First rack the Wine upon a fresh Lee, or Alicant, or red *Bordeaux* Wine, then take three Pound of Turnsole, steep it all Night in two or three Gallons of the Wine, and having strained the Infusion thro' a Bag, pour the Tincture into the Hogshead; sometimes they suffer it first to fine of itself in a Runlet, and cover the Bung with a Tyle, and so let it stand for two or three Days, in which time the Wine usually becomes well coloured and bright; some use only the Tincture of Turnsole.

You may take for the same Purpose a Bushel of Elder-berries, pick them from their Stalks, bruise them, and put them and the strained Juice into the Hogshead of discoloured Claret, to make it drink brisk and bright.

If the Claret be not sound and good, draw off three or four Gallons, then replenish the Vessel with as much good red Wine, and rowl him upon his Bed, leaving him reversed all Night, next Morning turn the Bung uppermost, which being stopp'd, leave the Wine to fine: Observe in these Causes, to set such newly recovered Wines abroad the very next Day after fined, and draw them for Sale speedily.

*For faint Sack.*

Beat it with Cute, Whites and Yolks of Eggs.

*For a Butt of Malaga that boils.*

Take a Pound of Roch Alum, boil it in a Pan of Iron, take off the Skim, and beat it together  
with



with six Eggs, and thirteen Gallons of Milk, beat it well together in the Butt or Pipe.

*For a Butt of Sack that pricks.*

Take three Quarts of Bean-flour, put some of the same Wine into it, beat these well for fear of clogging, put it in the Butt, and beat it two Hours, then fill it again, and it will keep.

*For Sack that is faint and tawny, and will not fine.*

Rack it into a clean Cask, and give it a Scent of *Aqua Vitæ*, put at the least two Pennyworth in the Butt, with three or four Gallons of Milk, beat it for half an Hour, make a Pearl of ten Whites of Eggs, Bay-salt and Conduit-water, beat it again, and fill it full of Wine, and blow off the Froth; then lay a Tile on the Bung, and add half a Pint of *Aqua-Vitæ* to it.

*For Sack that is eager.*

Take three or four Lime-stones that are white, put them into a Can, and pour a Pottle of the same Wine over them, let them stand three or four Hours till they are like Flower, then put two or 3 Gallons more of the same Wine, stir it till it be Stand like Milk, then put it into your Butt, let it be half an Hour, then taste it, if the pricking be not gone, put more Lime to it; when you find the pricking gone, then take three Gallons of Milk, the Whites of three Eggs, some Bay-salt, a little Conduit-water, and half a Pound of burnt Alum beaten together, and in a short space it will be perfect white, and fine without pricking.

*How to make a gallant Hippocras.*

Take four Gallons of White-wine, four Pound of powder'd Sugar, five Ounces of Cinnamon, half

an Ounce of Cloves, four Ounces of Ginger, and a Pennyworth of Long-pepper, two Pennyworth of Coriander-seed, bruise them, then steep them in the Wine, and let it be close covered, adding a Quart of the best Sack, put them in and stir them well together; then run it very well four times through the Bag till you see it fine, give your Vessel a Scent, and put it therein.

*To make Bastard white.*

Put four or five Gallons of Milk into your Butt or Pipe, beat it well, and give it a Pearl of ten Whites of Eggs, and it will fall fine.

*To make a Butt of Muscadine.*

Take the Laggs of all Sorts, and put them into a Muscadine Butt, and be sure your Laggs do not prick; put thereto one or two Gallons of Cute, beat it up, and do let it lie; but if you want Cute, the Syrup of Bastard is as good or better; four Pound will serve to a Butt.

*For Claret that hath lost its Colour.*

Fill it up with Red-wine, and rowl it well, and lay it upon the Bung all Night, lay Gravel upon it in the Morning.

*For White-wine that is lumpish or lousing.*

Take a Pound of Roch-Alum, burn it and beat it to Powder, and the Whites of six Eggs; beat them and the Alum in a Gallon of the same Wine, with a Handful of Bay-salt; it will be fine by Morning.

*A Flavour for a Pipe of Canary.*

Take ten Ounces of Torsh, ten Ounces of Lemon, ten Ounces of Coriander-seeds, let them be beaten



beaten very small, and put into a little Bag, then take a little Civet-water, and put it into a little Fruitdish on a Chafing-dish of Coals, and make the Water luke-warm, then take your Bag, and dip it in till it hath drank up all the Water ; hang it into your Pipe three Foot, and when you think by your Taste its enough, take it out, and it will serve for another.

*To make an excellent Scent.*

Take four Ounces of Brimstone, a little Alum, a Spoonful of *Aqua Vitæ*, mix them together, when you have done, take a new Piece of Canvas and dip therein, and have in readiness the Powder of Antugus, eight Cloves, two Races of Ginger, Orange-Peel, and a little Coriander-seeds, well beaten together ; then cast them upon the Canvas while it is warm, so keep it in a dry Place.

*The best time to taste Wines.*

When the Wind is Eastward, for when the East-winds blow, the Wines begin to move themselves, shewing what they are in Goodness or Badness.

*For Spanish Wine that will not fine.*

Take half a Peck of *Callis Tauta*, and put it into the Vessel, let it be well beaten together ; let it stand then and it will be fine.

*Another for the same.*

Take twelve Eggs new laid, a Pint of Conduit-water, and a Handful of Bay-salt, beat them well together, and put them into your Vessel, then beat them well again and it will fine, but let not the Vessel be unfilled.

Take five or six Gallons of Milk, four Handfuls of Bay-salt, draw some of the same Wine, and put them into the Butt together one Hour; and when the Lees are fallen, rack it, otherwise it will fret and boil.

*For High Country Wines.*

Rack them off their gross Lees within a Week after they are fallen; and if they are brown, put a Gallon of Milk into your Hogshead, and a good Scent; let it be always filled, and your Wine will keep the better.

*For White-wines that fret.*

Draw six Gallons, and take a Handful of Bay-salt, and a Gallon of Milk, a Handful of Flour, and the Whites of six Eggs; then beat these very well together, and give it a good Scent; put them into the Vessel, and rack it at four or five Days end.

*For Spanish Wines that prick.*

Take a Handful of Rosemary bruise it and put it into the Bung-hole of your Vessel, and let it hang in the Wine till it be without pricking.

*To make Malaga for a need.*

Take a Hogshead of green Sherry, and three Pound of white Candy Syrup; beat these in the Wine, give it a Pearl, and put it into your Vessel, and draw it for good Malaga.

*For Sack that hath lost its Colour, or is musty.*

Take a Quart of Barley-meal, the Whites of twenty Eggs, half an Ounce of Cloves well beaten, and a Pottle of the same Wine; beat them, and put them into your Wines, so let it rest with Vent, and it will be cured.



*To preserve Malmsey.*

If it fade put into the Vessel twenty Ounces of Moselles; then rowl your Vessel, and let it rest, stop the Vent, and do it will remain perfectly good to the End.

*For a Pipe of Sack that is long.*

Take a Pound of Roch-Alum, beat it well, and mix it with some of the Wine, then put it into the Butt, and beat it well, and when it is fine rack it, and this will help it.

*To help the boiling of Gascoign Wine.*

In Summer take a Hogshead, wash it clean and scent it well, be sure your Scent be very fine from the Lee, the foul Lee makes it boil; take a Handful of Pebble-stones and those will help it.

*To make a Pipe of Alicant.*

Take a Pipe and wash it very clean, then take a Hogshead of High Country Claret that is sweet and fine, and rack it into the Pipe; then add eight Gallons of Cute to it, and beat it as you do Muscadine; before you put it in, take eight Gallons of Sack, and the rest of any Laggs of Claret; if it be not deep enough, you may put Red Wine into it; if not sweet enough, two Gallons of Honey, and beat it till it have a Pearl, and fill it into the Pipe; let it stand till it be fine, then rack it into another Pipe, then take twenty Ounces of Aniseeds, bruise them, and put them into a Bag in at the Bung, and there let it be twelve or fourteen Days; then take it out, and it will serve very well.

*For Claret that is tawny.*

Take a Pound of Turnsole, and steep it in some  
of

of the same Wine twenty-four Hours ; then put it into the Hoghead through a Catch, beat it, and it will be perfectly white.

*If Red Wines be dark.*

Put into the Vessel a Gallon of Milk, then take as much Turnsole as you did before to your Claret, and use it as abovesaid.

*How to make ten Gallons of Hippocras.*

Take ten Ounces of Cinnamon, as much Ginger, five Ounces of Long-pepper, and five of Nutmegs, of Cloves two Ounces, as much of Caraway-seed ; beat all these together, and lay them in steep twenty four Hours in the Wine, the first half being Malaga, the other White-wine ; stir them well together, and let the Wine run through a Cloth ; take a Pound of powder'd Sugar, then run a Pottle of Milk through the Bag into the Wine ; when it is fine put it into your Runlet, and give it a Scent, and it will keep a Quarter of a Year.

*To make Scent.*

Take a flat earthen Pan, put into it two Pennyworth of Brimstone beaten small, and a Pennyworth of *Agua-Vitæ* ; put it over the Fire, and when it is ready to boil, let it run through a linnen Cloth, and let it be cold ; then add a Pound of Coriander-seed, Nutmegs, and Long-pepper beaten, and these will make a good Scent for any Wine.

*How to make ten Gallons of Cute.*

Take six Pound of Honey, and a Quarter of a Pound of Liquorish, when the Bark is taken from it ; beat it in a Mortar with two Pennyworth of long Almonds, and boil them in a Kettle, stirring them well ; and when it is cold strain it, and put it



it into a Runlet, and draw it with your Sack or Gascoign Wine, and it will be pleasant enough.

*For White-wine that is faint, and hath lost its Colour.*

Rack it from its Bed, and if you have any Con-nicklees you may put your faint or tawny Wines upon them; then rowl them over, or beat them twice a Day, and within ten or twelve Days you may rack it off, and you shall have it brisk and white.

*Another for the same.*

Take your Wine and rack it from its Lees, then take a Pint of Roch-Alum, the Whites of six Eggs, a Handful of Salt, and a Quartern of Bean-flour, or a Pound of Rice, and a little Conduit-water.

*To make white Laggs.*

Take a clean Runlet that will hold the Quantity of them, and beat them with a Pearl made of Eggs, Bay-salt and Roch-Alum, and whiten them with some Milk, and if you will, put some Canary in them, and it will draw very well.

*To make your Claret lose Laggs.*

Draw them into a Runlet, put to them some Red-wine, as much Turnsole as will make it bright, beat it with as much Alum as will serve for the Quantity of the Wine, and when it fines, you may draw it away with what you think good.

*Another for making of white Laggs.*

If you have any white Laggs rack them upon half a Butt of Malaga and Canary Lees; let them lie about three Weeks, and beat them up every other Day upon those Lees, till you have gathered the Strength thereof; let them abide thereon till they

they begin to fine, then rack them into a clean Cask, and give it a strong Scent, and if it be brown, white; if not, give it a good Pearl, and when it is fine, you may draw it as you see good.

*For Claret that hath lost its Colour.*

If his Lee be good and sound, overdraw him three or four Gallons, then fill him up with good Red-wine, and rowl him well upon his Lees, and let him lie all Night upon his Bung, and in the Morning lay it up right, and let it rest till it be fine, then shall you have it well coloured.

*For Claret that is faint, and hath lost its Colour.*

Rack it into a fresh drawn Hogshead upon the red Lees, then take five Pound of Turnsole, and steep it in part of the Wine; then wash your Rapes clear out, and put it in the Hogshead, with a Pound of the best Alum; rowl them well together, and your Wine will be brisk and bright.

*Red-wine that is faint, and hath lost its Colour.*

Rack it upon a fresh Lee of Alicant or Red-wine, then take three Pound of the best Turnsole, steep it in some of the same Wine, and when it is well steeped, wring it out, and put the Wine so coloured into a Runlet until it be fine; then draw it off, and put it into your Hogshead, and it will make it perfect and bright.

*Another way for the same.*

Take half a Bushel of Elder-berries when they be full ripe, pull them from their Stalks, bruise and preserve them, and put the Juice of them (when you have occasion) into your Red-wine, and it will make it drink brisk and bright.



*To rack Rhenish.*

Rack your Cask very clean, and let it remain full of Water all Night, and the next Morning draw it clean out, and put a good Scent into it, and it will make the Wine fret and boil; then if your Wine be hard, take eight or ten Gallons of clarified Honey, with a Gallon or two of Milk, as you shall see good, beat it strongly; if it be lumpish give it a Pearl, and it will do well.

*To make Rhenish Wine.*

Take a Hoghead of *Rochel*-Wine, scent it with a very strong Scent; then take the Whites of eight or ten Eggs, Bay-salt or Conduit-water; then take ten or twelve Gallons of clarified Honey, take sixty or eighty Pounds of Sugar, then stop it up close after you have beaten it well, and you shall have it perfect, fine and good.

*Sack that is lumpish or long.*

Take the Whites of Eggs, Bay-Salt, Roch-Alum, and two Quarts of Bean-flour or beaten Rice, beat them together; if brown use Milk; if white, use all these together; then blow off the Froth, and lay a Piece of Tyle over the Bung; then let it lie till it be fine; afterwards rack it off with a good Scent, and it will drink very well.

*Another way.*

Take a Hoghead of Sherry-Sack, and forty Pounds of Canary-Syrup, it will cost you nine-pence a Pound; then take a Half Tub, draw some of your Wine, and beat it with a short stubbed Broom, then put it into your Hoghead, with Milk to whiten it, beat it up with a Pearl, and if you sweeten it you may draw it for Malaga or White Bastard.

*A Flavour for Sack or Bastard.*

Take half a Pound of Aniseeds, a Penny-worth of Ginger, Cloves, Grains, Long-pepper, and Liquorish, of each a Pennyworth; beat them, and hang them in your Wine in a linnen Bag, until the Wine taste enough of the Flavour, then take it out.

*Bastard that pricks.*

Rack it upon a good Muscadine Lee, then take three Gallons of the best Ale, and two or three of the best Almonds; then fill it up with Bastard-Canary, or Sherry of Bastard mixt with your Lags, and it will draw for Bastard or Muscadine.

*Another for the same.*

Take five Gallons of clarified Honey, and put it into your Cask, and beat it up with a Pearl of Whites and Yolks of Eggs, and let it rest.

*For Spanish Wines.*

For Sack that hath lost its Colour, and hath a flying Lee, make a Plea of Whites of Eggs, Bay-salt and Conduit-water, and Milk, so much as you shall see good; beat all these together, then fill it up, and blow off the Froth very clean, and it will be white and good; and if you would keep it long, you must rack it into another Cask, and it will not then flower nor be ill-conditioned, for Milk will make it so.

*Another for your Rhenish Wines.*

Take a good Handful of Fir beaten to a Powder, as much Juniper, with the Juice of two or three Lemons, and a few Cloves; beat all these together,  
and



and bruise them in your Wine till it taste strong of the Flower, then take it out, and draw it as you shall see good.

*Alicant that pricks.*

Take two or three Cans of brown Bastard, the sweetest you have, and a Pound of Turnsole, and wash out the Colour, then put it into your Wine; and if it be hard, then put in some Bastard; and if it be tawny, put in more Turnsole, or for want of Bastard, Cute or clarified Honey as much as will serve.

*To part a Butt of Muscadine.*

Draw half your Wine into another Butt, then take your Laggs of all sorts that do not prick, and so much Syrup as will not prick; then take your Part and beat them up, and let it rest after you have blown the Froth from off it.

*Flavour for Muscadel.*

Make a Bag of linnen Cloth, about a Foot long, then take four Ounces of Coriander-seed, twenty Ounces of Aniseed, ten Ounces of Calamus Aromaticus, one Ounce of Cloves, one Ounce of Ginger, a little Handful of Sanders, a little Musk or Ambergrease, bruise all together, and put them into the Bag, and let it hang in the Wine till it hath given a Flavour; then take it out and let it rest; or you may put in three Grains of Musk, and some Cyprus, according as the Quantity of your Wine is.

*How to use a Butt of Sack that is musty.*

Take a Gallon of Lime, beat it small, and put it into the Butt; then take a Staff and beat it, and let it stand a Day or two.

*For Claret that hath lost its Colour.*

Take a Pennyworth of Damafons or Bullace, or more as you see good, and stew them in Red-wine, and make a Pottle of Syrup or more.

*To make brown Bastard.*

Take the Laggs of Claret and White-wine, and put them into your Cask with your Laggs of *Spanish*-Wine; and before it will prick, take forty Pound of Bastard-Syrup, and mingle it well with some of the same in a Half-Tub; then put it into your Cask, and beat it up with a Pearl of Whites and Yolks of Eggs, and let it rest.

*For Muskadel that pricks.*

Take near two Pennyworth of Grains, as much of Storax, Benjamin, and Musk.

*A Receipt for Sack that pricks.*

Take Orras-powder, half an Ounce of Aniseeds, three Pennyworth of *Spanish*-white, two Pennyworth of Rose-water, and Alum boiled with the Rose-water, and put into the Butt.

*A Receipt for Sack that will not fine.*

Take two Pennyworth of Rice, and beat it up very small, and two Pennyworth of Alum; this will keep your Wine from quarelling, and make it fine.

*How to help Wine that hath lost its Colour and Strength.*

Take six Quarts of new Milk, the Cream being taken



taken off, the Whites of twenty two Eggs, a Handful of Bay-Salt, a Quart of fine white Flour, and two Pennyworth of Roch-Alum; beat these things a long space, and put them into the Hog-head; two Pound of Stace will do well.

*To give Sack strength, if it lack, and growe faint.*

Make a Match of Aniseeds, and fine Fennel-seeds, a little Brimstone, with a little Quantity of Long-Pepper beaten not too small; put all into a linnen Bag that will go in and out at the Bung-hole, then stop it up close for the space of six or eight Days.

*Receipt for the Crist.*

Ginger and Cinnamon, of each three Ounces, Cloves four Ounces, Nutmegs ten Pennyworth, Coriander-feed two Ounces, Carraway-seeds eleven Ounces, Calamus two Pennyworth.

*A Note for Wines, and what Country.*

The Wines of *Bourdeaux* are called *Fasterre*; you shall know them by their small Hazel-hoops, and likely they are full gauge.

Then there are High-Country Wines, and they come not till *Christmas*, for if they do they are forfeited; you shall know them by their Willow-hoops, and they most commonly want of gauge.

Then have you *Galliack* Wines in Pipes and Hogheads, and they be high-coloured, and three Quarters bound, and lack of gauge two Testers.

*A Remedy for the same.*

Wash your Cask very clean, and let it be all Night full of Water, and the next Morning draw it clean out, burn a good Scent in it, and it will make your Wine fret and boil; then if your Wine be hard, take eight or ten Gallons of clarified Honey, with a Gallon or two of Milk, as you shall see fit, beat it strongly; if it be lumpish, you may give it a Pearl, and it will do well.

*F I N I S.*





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